

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	28	8 / 13 / 2019		House of Chin Fe	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	10:45 AM	2:15 PM	Wong, Edward Chan	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				190002084		Lot 1400B BLK 11 #620 Marine Corps Dr., Anigua	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations		RISK CATEGORY
Restaurant			8		3		3
					No. of Repeat Risk Factor/Intervention Violations		
					0		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status			COS	R	PTS
Supervision					
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source			6
10	<input checked="" type="checkbox"/> OUT N/A N/O	Food received at proper temperature			6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated			6
12	<input checked="" type="checkbox"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>	6
14	<input checked="" type="checkbox"/> OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time and temperatures			6
17	<input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding			6
18	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time and temperature			6
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures			6
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures			6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition			6
Consumer Advisory					
22	<input checked="" type="checkbox"/> OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	<input checked="" type="checkbox"/> OUT	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	<input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			2
36	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips			1
46	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53	<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	<i>EDWARD CHAN</i>	Date:	8/13/2019
DEH Inspector (Print and Sign)	J. GARCIA EPHO	Follow-up (Mark one):	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
	D. MITCHELL EPHO	Follow-up Date	8/23/19

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ESTABLISHMENT NAME House of Chin Fe		LOCATION (Address) Lot 1400B BLK 11 #620 Marine Corps Dr., Anigua
INSPECTION DATE 8 / 13 / 2019	SANITARY PERMIT NO. 190002084	PERMIT HOLDER Wong, Edward Chan

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Shrimp/Chiller	41.5		
Pork/Chiller	29.5		
Raw Egg/Chiller	40.5		
Chicken/Chiller	38.5		
Pork/Chiller	40.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	The following violations were observed:	
2	No employee health policy in place.	8/23/19
	An employee health policy shall be in place, comply with the GFC requirements, and all employees trained on the policy to ensure that proper restriction and/or exclusion of sick employees are understood and implemented.	
8	No hot water provided for handwash sinks in the restrooms. Handwash sinks shall be provided and properly supplied with hot water, soap, clean paper towels/hand-dryer, and signage and be accessible to all employees to promote food handlers to properly wash their hands.	8/23/19
13	Raw food (shrimp, chicken) stored on top of ready-to-eat (RTE) food (vegetables) in the chiller. Food shall be properly separated, protected, and stored to prevent cross-contamination from occurring. COS: Food items stacked properly in the chiller.	COS
14	Discoloration and deep seams observed on cutting board. Food contact surfaces shall be properly cleaned and sanitized to prevent the growth of bacteria.	8/23/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Date: 8/13/2019 <div style="display: flex; justify-content: space-between; align-items: center;"> <div> DEH Inspector (Print and Sign) Date: 8/13/2019 J. GARCIA EPHO I / D. MITCHELL EPHO II </div> </div>

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35	Presence of dead cockroaches observed in dry storage room. Fly observed in the kitchen.	9/13/19
	Sanitation shall be maintained, and any outer openings sealed to prevent the attraction of pests from contaminating food and clean equipment/utensils.	
42	Paper plate trays stored facing upwards. Single-use service articles stored directly on the floor in storage room. Single-use service articles shall be properly stored to prevent contamination from occurring.	9/13/19
44	Shelves in the dry storage made of bare wood. Cardboard used as liner on frying station.	9/13/19
	All food and non-food contact surfaces shall be smooth, non-absorbent, and easily cleanable to prevent the accumulation of bacteria and facilitate cleaning.	
45	No chemical test strips provided for sanitizing solution. The proper chemical test strips shall be used to ensure accuracy and efficacy of the sanitizing solution.	9/13/19
46	Dark stains, rust, food particles, and dried grease/oil observed on floors, walls, tables, shelving, and the interior of chiller units. Pooling of frozen blood also observed in the freezer. All non-food contact surfaces shall be cleaned and maintained as often as necessary to prevent cross-contamination from occurring.	9/13/19
48	Faucet handles leaking for three-compartment sink. Handwash sink towards front of kitchen leaking. The plumbing system shall be maintained and kept in good repair to allow the proper disposal of water	9/13/19
		9/13/19

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DEH Inspector (Print and Sign) J. GARCIA EPHO I / D. MITCHELL EPHO I /	Date: 8/13/2019